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**MBA IN INTERNATIONAL HOSPITALITY
MANAGEMENT (MBA IHM)**

Term-End Examination

December, 2015

MHY-003 : FOOD PRODUCTION MANAGEMENT

Time : 3 hours

Maximum Marks : 100

Note : Attempt any five questions. All questions carry equal marks.

1. Give the organization chart of food production department. Also narrate the duties and responsibilities of a sous chef. **10+10=20**
2. Plan a Diwali Theme Table d'hôte dinner menu for an Indian restaurant having 100 covers. Give the indent for the same and calculate the food cost. **20**
3. Write short notes on (any two) : **20**
 - (a) Bengali sweets
 - (b) Wazwan
 - (c) Ten Indian snacks
4. Differentiate between (any two) : **20**
 - (a) Raita and Pachdi
 - (b) Haleem and Lapsi
 - (c) Gushtaba and Rista
5. Narrate the points to be considered while selecting equipment for quantity food kitchen. List down mechanical and non-mechanical equipment used in the quantity food kitchen for bulk cookery. **20**

6. Give the description of the following dishes 20
(Attempt any ten) :
- (a) Sorpotel
 - (b) Ghoogny
 - (c) Saali Murghi Jardalu
 - (d) Oindu
 - (e) Chorchori
 - (f) Avial
 - (g) Sukto
 - (h) Taftan
 - (i) Dhansak
 - (j) Shrikhand
 - (k) Mirchi Ka Salan
7. (a) Differentiate between Kannad and Manglorian cuisine 20
(b) What are similarities between Assamese and Bengali Cuisine
8. Write briefly about hospital catering with regards 20
to these points :
- (a) Special features
 - (b) Special equipment
 - (c) Staffing
 - (d) Limitations
9. List the features of Kerala cuisine. List some 20
spices used in Kerala cuisine. Name five dishes
from Kerala cuisine with their description.
10. Explain : 10+10
- (a) Factor to be considered while planning kitchen layout.
 - (b) Eurasian cuisine.
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